

Prize
Winning
Recipes to
Vary Your
Menus



PUBLISHED BY
MINUTE TAPIOCA
COMPANY
INC.

Copyright, 1927, by
MINUTE TAPIOCA COMPANY, INC.
Orange, Massachusetts.

Manufacturers of
MINUTE TAPIOCA
MINUTE GELATINE
STAR BRAND PEARL TAPIOCA

PRINTED IN U. S. A.

GUIDE TO RECIPES

SOUPS Page 6

ENTREES Page 8

GRAVIES, SAUCES, ETC Page 14

SALADS Page 16

DESSERTS Page 17

ICINGS, SAUCES, ETC Page 26

PIES Page 28

COOKIES AND MUFFINS Page 30

MISCELLANEOUS Page 31

This book is the result of a nationwide contest which we recently conducted in an effort to secure new and interesting recipes to help you vary your menus.

Housewives from all over the country—and as far away as Africa and Australia—submitted 121,619 favorite, home-tested recipes in this great contest. The recipes were judged by a committee of the best-known home economics experts in the country, including Miss Mabel Jewett Crosby, home economics editor of the Ladies' Home Journal; Miss Katharine A. Fisher, director of Good Housekeeping Institute; and Mrs. Elizabeth A. MacDonald, Professor of Home Economics, Boston University, College of Practical Arts and Letters.

The task of selecting the winners was a difficult one because many splendid recipes were received. The judges deplored the fact that the rules of the contest limited the number of possible prize winners. At their suggestion, a number of very excellent recipes that did not receive prizes were given honorable mention and a "special award."

This book contains many of the prize winning recipes and some of those which received the judges' "special award."

We are grateful to the thousands of housewives who made this book possible. To them and to the other hundreds of thousands who will profit by their generosity in submitting their favorite recipes this little book is dedicated.

MINUTE TAPIOCA COMPANY, INC.

HOW TO PLAN MEALS

that are pleasingly varied and dietetically correct

THREE meals a day, 365 days a year — truly the housewife's job of planning meals is not an easy task. In this book we present a collection of wholesome, delicious "different" recipes that we believe will help her to gratify the family's whims, provide proper food for health, and keep within the budget.

The housewife who has at her fingertips a knowledge of the comparative values of food is able to serve meals that are pleasingly varied and dietetically correct. Food must supply the material which the body uses in building tissue, regulating its functions, and in obtaining energy for its activities. An adequate diet, food chemists tell us, must supply every day sufficient quantities of protein and minerals for building body tissues; vitamins, water and certain minerals for regulating its functions; carbohydrates and fats for supplying sufficient energy.

The importance of a wholesome carbohydrate food like Minute Tapioca is evident when it is realized that energy is required for every movement of the body. Energy requirements of people vary with weight, height, age and occupation, but the average dietary should consist of about three parts by weight of carbohydrate to one part protein and fat. How essential, if meals are not to become monotonous, to vary this very large portion of the menu.

How Minute Tapioca Helps

Food chemists and cookery experts enthusiastically endorse Minute Tapioca because it can be prepared in such a variety of ways. It makes delightful desserts, simple or elaborate as occasion demands. It makes delicious and nourishing soups and a great variety of appetizing, well-balanced entrees. It is especially useful in making left-overs tempting, for with the help of Minute Tapioca, you can make a left-over cupful of meat, fish or vegetable stretch to a family portion of a savory entree.

Why Minute Tapioca is Valuable

Minute Tapioca is one of the most delicate and easily digested of the carbohydrates. The photomicrographs at the bottom of the page show why. Because the tapioca cells are so small, they afford a ready supply of energy with very little tax on the digestive system. Minute Tapioca comes to you already partially cooked. Our cooking process bursts many of the tiny granules, partially converting them into dextrin, and making them readily digestible.

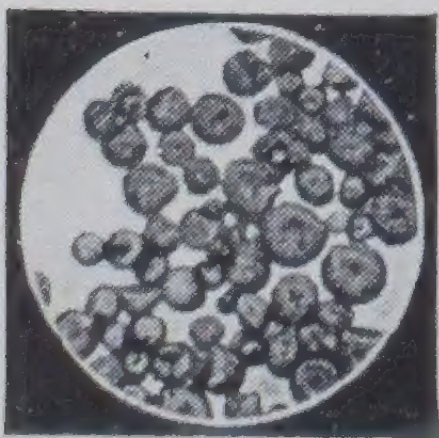
Minute Tapioca in Child Feeding

Minute Tapioca affords a happy solution to the problem of good-for-them foods that children really like. Nourishing and easily digested, it combines ideally with milk and eggs—two foods which children need every day—and with healthful and necessary fruits. Tapioca should assume an important place in the child's diet as early as the eighteenth month. During the third year a large bowl of tapioca porridge may frequently serve as the child's entire supper. Children may eat many of the tapioca desserts prepared for grown-ups, for tapioca is one of the few desserts that doctors recommend for children.

Milk Modification

The smaller starch granules of Minute Tapioca appeal to many leading baby specialists for use in milk modification for infants, in place of arrowroot or barley. For this purpose, cook one level tablespoon of Minute Tapioca one hour in one and one half cups of hot water in a covered double boiler. Cool before adding to the milk and use in the formula as directed by your physician. Minute Tapioca is sterilized in the cooking process and comes in a sealed carton. It is uniform in quality, reasonable in price, and always available.

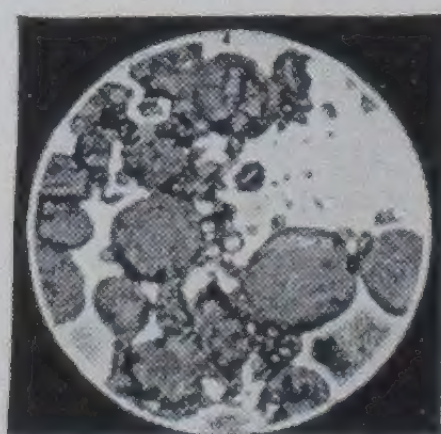
TAPIOCA



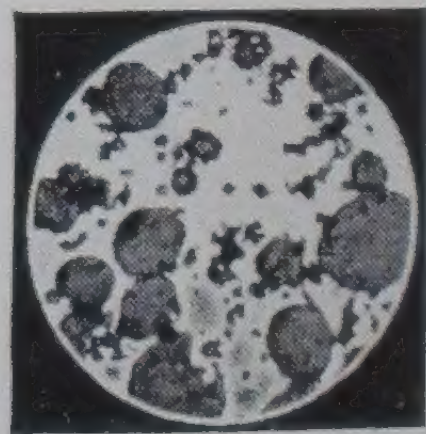
POTATO



WHEAT



BARLEY



General Directions for Preparing Minute Tapioca Dishes

Best results will be obtained with all Minute Tapioca dishes if the following suggestions are kept in mind:

1. Minute Tapioca expands a great deal in cooking. When first added to the liquid, the quantity called for in the recipe will appear to be insufficient, but by the time it is thoroughly cooked the mixture will thicken properly.
2. When adding Minute Tapioca to the liquid it is well to sprinkle the tapioca in gradually, stirring continuously for two or three minutes. After that stir frequently. This prevents the formation of lumps in the bottom of the dish.
3. It is always best to cook Minute Tapioca in a double boiler, to prevent burning. If a double boiler is not available, set the cooking dish in a larger receptacle of boiling water.
4. The water in the lower section of the double boiler should be boiling hard while the mixture is cooking.
5. Personal tastes vary as to the thickness of a tapioca pudding. The recipes in this cook book have been tested by domestic science experts and should appeal to the taste of the average family. However, the addition of more Minute Tapioca will make the consistency thicker, while a slight increase in the amount of liquid, or the use of less tapioca, will make it thinner.
6. Minute Tapioca requires no soaking. It is pure tapioca in its most convenient form; already partially cooked by an exclusive patented process. It always comes in the familiar red and blue package.

SOUPS WITH MINUTE TAPIOCA

A small quantity of Minute Tapioca improves the flavor and increases the nutritive value of various soups. Add the tapioca about 15 minutes before the soup is removed from the fire, allowing two tablespoons for each quart of liquid.



HINDU SOUP

Eight Portions

1 quart soup stock
1 pint canned tomatoes
1 medium sized onion (chopped)
1 medium sized tart apple
 $\frac{1}{2}$ cup chopped lean ham
 $\frac{1}{8}$ teaspoon mustard

$\frac{1}{16}$ teaspoon pepper
 $\frac{1}{2}$ teaspoon sugar
 $\frac{1}{4}$ teaspoon curry powder
3 tablespoons Minute Tapioca
Salt to taste

Skim stock of all fat. Put in sauce pan tomatoes, onion, apple quartered, chopped ham and seasonings and simmer to a pulp (about 20 minutes). Rub through strainer.

Add to stock and bring to boil. Add Minute Tapioca and cook 15 minutes in double boiler, stirring frequently. Salt to taste and serve hot with crisp saltines.

A Prize Winner, Minute Tapioca Contest. Mrs. William Hannah, Essex Fells, N. J.

TOMATO BISQUE

Six Portions

1 pint tomatoes, rubbed through sieve
2 tablespoons Minute Tapioca
2 tablespoons butter
 $1\frac{1}{2}$ teaspoons salt

$\frac{1}{16}$ teaspoon pepper
3 teaspoons sugar
 $\frac{1}{8}$ teaspoon baking soda
 $1\frac{1}{2}$ pints hot milk or cream

Heat strained tomatoes in double boiler. Add Minute Tapioca, butter, salt, pepper, sugar and baking soda, and cook 15 minutes, stirring frequently. When ready to serve, stir gradually into hot milk or cream. (Never stir milk into tomato as it may curdle). Serve with croutons, toast or crackers.

Tomato
Bisque



SOUPS WITH MINUTE TAPIOCA

ICED FRUIT SOUP

Six Portions

1 glass currant jelly
1 cup water
1 cup raspberry juice
5 whole cloves
 $\frac{1}{2}$ inch stick cinnamon
3 tablespoons lemon juice

$\frac{3}{4}$ cup strained orange juice
2 tablespoons Minute Tapioca
 $\frac{1}{8}$ teaspoon salt
2 tablespoons sugar
1 cup pineapple juice

Mix currant jelly and water and heat enough to dissolve jelly. Add raspberry juice and allow to cool. Add cloves and cinnamon and allow to stand for several hours. Strain. Add lemon and orange juice. Cook Minute Tapioca, salt and sugar in hot pineapple juice in double boiler 15 minutes, stirring frequently. Cool and add to first mixture. Chill thoroughly and serve in bouillon cups with a few whole raspberries in each cup as a garnish.

A Prize Winner, Minute Tapioca Contest. Mrs. Sam Tenison, South Pasadena, Calif.

DUCHESS SOUP

Five Portions

1 quart milk
1 tablespoon minced onion
2 tablespoons Minute Tapioca
 $\frac{1}{2}$ teaspoon salt

$\frac{1}{16}$ teaspoon pepper
2 tablespoons butter
 $\frac{1}{4}$ cup grated yellow cheese
2 tablespoons chopped parsley

Scald milk and onion together in double boiler. Add Minute Tapioca, salt and pepper and cook 15 minutes, stirring frequently. Add butter, cheese and parsley, and cook until cheese is melted. Serve with croutons or saltines.

Special Award to Mrs. L. B. Dobie, 738 Avon Fields Lane, Cincinnati, O.

SALMON BISQUE

Five Portions

1 pint milk
1 tablespoon Minute Tapioca
1 tablespoon chopped onion
2 tablespoons butter
1 teaspoon salt

$\frac{1}{16}$ teaspoon paprika
 $\frac{1}{16}$ teaspoon pepper
1 cup salmon
1 tablespoon chopped parsley
1 cup water

Scald milk in double boiler. Add Minute Tapioca, onion, butter and seasonings and cook 15 minutes, stirring frequently. Pick over salmon and mash fine. Add to Minute Tapioca mixture with parsley and water (any available salmon stock may be used to make up cup). Reheat. Serve hot in bouillon cups with a tablespoon of salted whipped cream on top.

Special Award to Mrs. Winifred M. Hubbard, 22 Court Street, Belfast, Me.



Corn
Entree
(page 8)



ENTREES MADE WITH MINUTE TAPIOCA

Appetizing, wholesome, easy-to-make, these balanced dishes will serve as the main course of a meal. Some of the most delicious and unusual of them may be made from left-overs.



CHICKEN CROQUETTES

14-16 Croquettes

- | | |
|--|--|
| $\frac{1}{2}$ cup Minute Tapioca | 2 tablespoons chopped pimentos |
| 1 cup water or milk | $\frac{1}{2}$ teaspoon salt |
| $1\frac{1}{2}$ cups chicken stock | $\frac{1}{8}$ teaspoon paprika |
| 2 cups chopped cooked chicken | $\frac{1}{8}$ teaspoon celery salt |
| 2 tablespoons finely chopped green peppers | 1 egg slightly beaten with 2 tablespoons water |

Cook Minute Tapioca in hot water, milk and chicken stock in double boiler 15 minutes, stirring frequently. Add remaining ingredients and cook 5 minutes longer. Cool, shape into small cones, roll in bread crumbs, then in egg and again in bread crumbs. Fry in hot deep fat until a golden brown. Arrange on platter, surround with peas creamed in Buttercup Sauce (page 15), and garnish with parsley. Strained chicken soup may be used instead of stock, in which case omit paprika and celery salt, and use only $\frac{1}{4}$ teaspoon salt.

A Prize Winner, Minute Tapioca Contest. Louise George, Des Moines, Ia.

CORN ENTREE

Six Portions

- | | |
|---------------------------|--------------------------------------|
| 1 green pepper | $\frac{2}{3}$ cup canned corn |
| 2 slices onion | 2 tablespoons Minute Tapioca |
| 2 tablespoons butter | $\frac{1}{2}$ teaspoon salt |
| $1\frac{1}{3}$ cup cheese | $\frac{1}{16}$ teaspoon black pepper |
| 1 cup stewed tomatoes | Generous pinch cayenne |

Remove seeds from green pepper and chop fine with onion. Saute in melted butter in frying pan until soft. Cut cheese in small pieces. Heat tomato and corn in double boiler. Add green pepper, onion, butter, cheese, Minute Tapioca and seasonings and cook 15 minutes, stirring frequently. Serve at once on toast or crackers.

A Prize Winner, Minute Tapioca Contest. Mrs. W. I. Mather, Mattapan, Mass.

CHICKEN A LA QUEEN

Eight Portions

- | | |
|---------------------------------|-----------------------------|
| 3 tablespoons Minute Tapioca | 1 pint hot chicken stock |
| $\frac{1}{4}$ teaspoon salt | $\frac{1}{2}$ cup cream |
| $\frac{1}{16}$ teaspoon paprika | 1 cup cooked chicken, diced |
| 1 tablespoon chopped parsley | Thin strips of pimento |

Cook in double boiler 15 minutes, stirring frequently, Minute Tapioca, salt, paprika and parsley in hot stock and cream. Add chicken and cook 5 minutes longer. Serve on strips of thin toast. Garnish with strips of pimento.

A Prize Winner, Minute Tapioca Contest. Mrs. E. A. Gowans, Washington, D. C.

ENTREES MADE WITH MINUTE TAPIOCA

ESCALLOPED CHEESE AND OLIVES

Four Portions

1½ cups tomato rubbed through sieve	1 small onion (finely chopped)
3 tablespoons Minute Tapioca	1 tablespoon butter
½ teaspoon salt	½ cup cheese (grated)
½ teaspoon sugar	18 ripe or stuffed olives (chopped coarse)
⅛ teaspoon paprika	Buttered crumbs

Heat tomato in double boiler. Add Minute Tapioca, salt, sugar, paprika and onion (browned in the butter), and cook 15 minutes, stirring frequently. Grease baking dish and arrange layer of tapioca mixture, then a layer of grated cheese, then olives with remaining tomato mixture on top. Cover with buttered crumbs and bake for 20 minutes in moderate oven, 350°F.

A Prize Winner, Minute Tapioca Contest. Mayme Cartmill, Plover, Wis.

CHEESE SOUFFLE

Four Portions

1 cup milk	1 teaspoon salt
3 tablespoons Minute Tapioca	3 eggs
1 cup grated cheese	

Scald milk in double boiler, add tapioca and cook 15 minutes, stirring frequently. Add cheese and stir until melted, remove from heat and cool. Stir in egg yolks beaten until light. Add salt to egg whites, beat until stiff and fold lightly into cheese mixture. Turn into greased baking dish. Bake about 40 minutes in moderate oven, 350°F. When souffle shrinks a trifle from sides of dish and is brown on top, it is done. It is not necessary to "eat quickly before it falls" for when made with Minute Tapioca and properly baked, it will not fall. (May be baked in ramekin dishes.)

Variations: Chicken, salmon, ham, peas, or finely ground nuts, may be used instead of the cheese.

A Prize Winner, Minute Tapioca Contest. Kathryn Romig McMurray, Maryville, Tenn.

TOMATO RABBIT

Four Portions

1 cup milk	1 cup canned tomato soup
2 tablespoons Minute Tapioca	1 cup grated yellow cheese
¼ teaspoon salt	Unsalted crackers
⅛ teaspoon paprika	

Scald milk in double boiler. Add Minute Tapioca and salt and paprika and cook 15 minutes, stirring frequently. Add tomato soup and cheese. Mix well and cook until cheese is melted. Serve at once on crackers or toast.

Special Award to Mrs. Alice E. Kellogg, Middlebury, Vt.

SHIRRED EGGS, SPANISH STYLE

Four Portions

1 pint strained tomatoes	1 teaspoon chopped parsley
¼ cup Minute Tapioca	⅛ teaspoon paprika
1 teaspoon salt	4 eggs
1 tablespoon butter	¼ cup grated cheese
1 teaspoon chopped onion	

Heat strained tomatoes in double boiler. Add all other ingredients except eggs and cheese and cook 15 minutes, stirring frequently. Butter a shallow baking dish. Pour in tapioca mixture. Make four slight depressions in sauce and into each break an egg. Sprinkle with cheese, and bake in a moderate oven, 350°F., until the eggs have set. Serve hot garnished with parsley.

Special Award to Mrs. R. L. Tomkins, Placerville, Calif.

ENTREES MADE WITH MINUTE TAPIOCA

MEAT LOAF

Eight Portions

2 thin 2-inch slices salt pork
2 pounds hamburger steak
 $\frac{5}{8}$ cup (10 tablespoons) Minute Tapioca
 $\frac{1}{2}$ small onion, chopped

1 pint canned tomatoes
 $2\frac{1}{2}$ teaspoons salt
 $\frac{1}{4}$ teaspoon pepper

Dice salt pork and fry out to a golden brown. Add pork and dripping to other ingredients and mix thoroughly. Bake in bread pan in moderate oven, 350°F., 45 minutes. Remove loaf from pan and serve garnished with mashed potato rosettes and parsley. (Minute Tapioca is used in place of bread crumbs and egg, avoiding the bother of preparing crumbs and the resulting "breadly" taste. The egg is unnecessary, for Minute Tapioca forms a perfect "binder").

Special Award to Mrs. T. J. Ruether, Deadwood, S. D.

SHEPHERD'S PIE

Six Portions

$\frac{1}{4}$ cup Minute Tapioca
1 teaspoon salt
 $\frac{1}{8}$ teaspoon paprika
 $\frac{1}{8}$ teaspoon pepper
 $1\frac{1}{2}$ cups hot water
1 cup hot gravy or stock

1 chopped onion
1 tablespoon chopped parsley
1 tablespoon catsup or
2 teaspoons Worcestershire Sauce
2 cups cooked meat cut in 1 inch cubes
2 cups mashed potatoes seasoned to taste

Cook in double boiler 15 minutes, stirring frequently, Minute Tapioca, salt, paprika and pepper in hot water and gravy. Add onion, parsley, catsup and meat. Mix well. Pour into greased baking dish. Spread mashed potatoes over top. Bake in moderate oven, 350°F., until potato is brown.

Special Award to Mrs. Carroll G. Bull, Baltimore, Md.

BACON DELIGHTS

Six Portions

3 tablespoons Minute Tapioca
 $1\frac{1}{2}$ cups tomato, rubbed through sieve
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ teaspoon pepper

$\frac{1}{2}$ teaspoon mustard
6 slices bread
6 slices cheese
6 slices bacon

Cook Minute Tapioca in hot tomato in double boiler 15 minutes, stirring frequently. Add seasonings. Arrange bread slices in baking pan. Put a thin slice of cheese the same size as the bread on each slice. Cover with a generous spoonful of tomato sauce, and place a slice of bacon on top of sauce. Bake in hot oven, 450°F., until bacon is crisp and brown.

A Prize Winner, Minute Tapioca Contest. Gertrude Dutton, Sioux Falls, S. D.

Bacon
Delights



ENTREES MADE WITH MINUTE TAPIOCA

SOUTHERN GOULASH

Ten Portions

¼ cup butter
1 pound hamburger steak
1 quart canned tomatoes
½ cup Minute Tapioca
1 green pepper, chopped

1 onion, chopped
2 teaspoons salt
Few grains cayenne
2 cups grated American cheese

Put butter in frying pan. Add hamburger steak and cook about 5 minutes. Add tomatoes, Minute Tapioca, green pepper, onion and seasoning; let simmer ½ hour. Stir frequently. Just before serving add grated cheese.

A Prize Winner, Minute Tapioca Contest. Theresa Lessmeister, Peru, Ill.

BEEF STEW EN CASSEROLE

Six Portions

3 tablespoons Minute Tapioca
3 cups tomatoes rubbed through sieve
1¼ teaspoons salt
⅛ teaspoon paprika

3 medium sized onions, sliced
2 tablespoons melted butter
1 pound lean raw beef cut in
1 inch cubes

Mix all ingredients together in a casserole and bake, covered, in a moderate oven, 350°F., for one hour or until meat is tender, stirring occasionally. Serve with baked potatoes.

Special Award to Marcia Sleezer, Paxton, Ill.

BREADED MINUTE TAPIOCA WITH BACON

Four Portions

1 pint milk
½ cup Minute Tapioca
½ teaspoon salt

Bacon
Bread crumbs
1 egg, slightly beaten with 2 tablespoons water

Scald milk in double boiler. Add Minute Tapioca and salt and cook 15 minutes, stirring frequently. Pour into a small wet deep pan, square or oblong, and set in ice box. When thoroughly chilled, unmold and cut in ⅓ inch slices. Fry thin slices of bacon until crisp. Remove from pan. Dip tapioca slices in bread crumbs, then in egg and again in bread crumbs, and fry to a golden brown in bacon fat. Serve on platter surrounded with crisp bacon and garnished with parsley. May also be used as a vegetable with meats.

Special Award to Mrs. Lillian A. Anderson, Wilton, N. D.

Stuffed
Onions
(page 12)



ENTREES MADE WITH MINUTE TAPIOCA

APPLE SAUSAGE

Eight Portions

6 apples
 $\frac{1}{2}$ cup Minute Tapioca
 $\frac{2}{3}$ cup brown sugar

$\frac{1}{2}$ teaspoon salt
1 pound pork sausage
1 pint boiling water

Quarter 6 good sized apples. Place in a greased casserole. Mix tapioca and sugar and salt. Spread over apples. Prick sausage and scald with boiling water. Drain and place sausage over apples. Pour sausage water over all, cover and bake in moderate oven, 350°F., 45 minutes, until apples are soft.

A Prize Winner, Minute Tapioca Contest. Mrs. Clarence R. Day, Providence, R. I.

STUFFED PEPPERS

Eight Portions

8 green peppers
6 tablespoons Minute Tapioca
 $\frac{1}{2}$ teaspoon salt
1 pint hot tomato juice
2 small onions sliced thin

3 tablespoons butter
 $\frac{2}{3}$ cup tomato pulp (drained)
1 cup cooked meat, chopped fine
1 cup canned corn (drained)

Cut stem end from peppers. Remove seeds and white membrane and parboil in salted water 15 minutes. Drain. Cook Minute Tapioca and salt in hot tomato juice in double boiler for 15 minutes, stirring frequently. Add onions, browned in the butter, tomato pulp, meat and corn. Fill peppers with mixture and fit into baking dish. Top each with bread crumbs and a dot of butter. Pour $\frac{1}{2}$ inch of water into bottom of dish and bake in moderate oven, 350°F., until the pepper cases begin to brown slightly.

Special Award to Mrs. Susan A. Ayers, Minneapolis, Minn.

STUFFED ONIONS

Six Portions

6 large onions
3 tablespoons Minute Tapioca
 $\frac{1}{2}$ teaspoon salt
 $1\frac{1}{2}$ cups hot water
2 slices bacon (diced)

$\frac{1}{2}$ pound ground raw veal
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{16}$ teaspoon paprika
 $\frac{1}{2}$ cup tomato soup
 $\frac{1}{2}$ cup hot water

Peel onions. Cover with boiling water and boil gently 30 minutes. Cook Minute Tapioca and salt in hot water in double boiler 15 minutes, stirring frequently. Try out diced bacon in frying pan. Add veal, salt and dash of paprika and cook for 5 minutes. Stir into cooked tapioca mixture. Rinse onions in cold water to handle. Remove centers with sharp pointed knife and stuff. Place in baking dish. Mix soup and water and pour over onions. Bake 1 hour in moderate oven, 350°F., basting frequently.

Special Award to Agnes Loretta Jones, Whitewood, S. D.

ESCALLOPED FISH OR MEAT

Four Portions

$1\frac{1}{2}$ cups milk
3 tablespoons Minute Tapioca
 $\frac{3}{4}$ teaspoon salt
 $\frac{1}{16}$ teaspoon pepper

$\frac{3}{4}$ cup cooked fish or meat
1 egg
 $\frac{1}{4}$ cup bread or cracker crumbs
1 tablespoon butter

Scald milk in double boiler. Add Minute Tapioca, salt and pepper and cook 10 minutes, stirring frequently. Add fish or meat and cook 5 minutes more. Beat egg white until stiff. Add egg yolk, beat again, and add it to tapioca mixture. Remove from heat. Pour into well-buttered baking dish, cover with bread or cracker crumbs and bits of butter and bake in a moderate oven, 350°F., until brown - about 40 minutes. Serve hot. Especially good with tuna fish or minced ham.

ENTREES MADE WITH MINUTE TAPIOCA

SHRIMP POT - POURRI

Eight Portions

2½ cups milk
¼ cup Minute Tapioca
½ teaspoon salt
Few grains cayenne
1 egg
2 tablespoons butter

1 cup drained canned peas
1 can shrimps
½ cup stuffed olives, (cut fine)
⅔ cup diced celery
Hot toast rounds or patty shells

Scald milk in double boiler. Add Minute Tapioca, salt and pepper, and cook 15 minutes stirring frequently. Pour small amount of mixture slowly over slightly beaten egg, stirring vigorously. Return to double boiler and cook 5 minutes longer or until fairly thick. Stir in butter, peas, shrimps, olives and celery. Reheat. Pour immediately over hot buttered toast rounds.

Special Award to Mrs. Susan A. Ayers, Minneapolis, Minn.

BAKED FISH -- MINUTE TAPIOCA DRESSING

Six Portions

1 cup milk
1 cup water
¼ cup Minute Tapioca
¾ teaspoon salt
2 pounds fish to bake
2 small onions

1 sweet pepper
1 cup canned tomatoes or
2 medium sized fresh tomatoes
⅛ teaspoon pepper
1½ thin slices salt pork or
¼ cup butter

Scald milk and water in double boiler. Add Minute Tapioca and salt and cook 15 minutes, stirring frequently. Clean, wash, and rub fish in salt. In a well-greased baking pan, put a thin layer of sliced onions, sweet peppers and tomatoes. Lay fish on top. Sprinkle with pepper. Spread creamed butter over fish or gash and insert slices of pork. Place remaining vegetables around fish. Pour tapioca mixture over all and bake in a moderate oven, 350°F., until fish is done, basting often.

A Prize Winner, Minute Tapioca Contest. Mrs. Edwin G. Banks, El Dorado, Ark.

SALMON CROQUETTES

Eight medium sized croquettes

1 cup milk
3 tablespoons Minute Tapioca
⅓ teaspoon salt
Few grains cayenne
1½ cups salmon

⅔ tablespoon lemon juice
Bread crumbs
1 egg, slightly beaten with
2 tablespoons water

Scald milk in double boiler. Add Minute Tapioca, salt and cayenne and cook 15 minutes, stirring frequently. Pick over salmon and mash fine. Add lemon juice. Add to tapioca mixture, mixing well. Cool. Shape into croquettes, roll in crumbs, then in egg and again in crumbs, and fry in deep hot fat to a golden brown. Drain. Delicious served with peas creamed in Buttercup Sauce (see page 15).

Special Award to Mrs. Lois B. Morgenstern, Woodhaven, N. Y.

ESCALLOPED CAULIFLOWER AND HAM

Six Portions

1 small cauliflower
1 pint milk
3 tablespoons Minute Tapioca
2 tablespoons butter

½ teaspoon salt
⅛ teaspoon of pepper and paprika
½ pound boiled, chopped ham
Buttered crumbs

Cook cauliflower broken in small pieces in boiling salted water until tender. Drain. Scald milk in double boiler. Add Minute Tapioca, butter, salt and pepper, and cook 15 minutes, stirring frequently. Put layer of tapioca mixture in greased baking dish, then layer of cauliflower and ham. Repeat and finish with layer of tapioca mixture. Sprinkle with buttered crumbs. Bake in moderate oven until brown. Serve with baked potato.

Special Award to Mrs. Ethel Hubbard Smith, Luverne, Minn.

ENTREE SAUCES; GRAVIES; DRESSINGS

Minute Tapioca is the ideal thickening agent for sauces and gravies. It never "lumps", and a few minutes cooking completely dissolves the tapioca, making straining unnecessary. Use in place of flour, allowing two tablespoons of Minute Tapioca for each pint of liquid. Cook until tapioca is transparent, stirring frequently. Season to taste.



WHITE SAUCE

1 pint milk
2 tablespoons Minute Tapioca

1 tablespoon butter
 $\frac{1}{2}$ teaspoon salt

Scald milk in double boiler. Add Minute Tapioca, butter and salt and cook 15 minutes, stirring frequently. Minute Tapioca white sauce is equally good for purees, creamed vegetables, creamed toast, creamed fish or meat.

TOMATO SAUCE

Five Portions

2 tablespoons Minute Tapioca
 $\frac{1}{2}$ teaspoon salt
1 tablespoon butter

1 pint hot cooked tomatoes
Sugar

Cook Minute Tapioca, salt and butter in hot tomatoes in double boiler 15 minutes, stirring frequently. Add sugar to taste and serve. The consistency and flavor of tomato sauce are greatly improved by the addition of Minute Tapioca.

Shirred Eggs
Spanish Style
(page 9)



ENTREE SAUCES; GRAVIES; DRESSINGS

BUTTERCUP SAUCE

1 pint milk
3 tablespoons Minute Tapioca
 $\frac{1}{2}$ teaspoon salt

$\frac{1}{16}$ teaspoon pepper
4 tablespoons butter
1 egg

Scald milk in double boiler. Add Minute Tapioca, salt, pepper, and cook 15 minutes, stirring frequently. Add butter. Pour small amount of mixture slowly over slightly beaten egg, stirring vigorously. Return to double boiler and cook until mixture thickens like custard. Remove from heat immediately and serve.

To Serve: Pour over boiled cauliflower surrounded with boiled diced carrots. Sprinkle delicately with minced parsley and a dash of paprika.

Pour over boiled cabbage surrounded with hot drained peas. If desired, garnish with hot sliced hard-boiled egg and a grating of sweet pickle.

Pour over hot asparagus on toast and garnish with pimento strips.

Pour over halves of small new potatoes. Sprinkle with minced parsley and serve with baked fish.

Special Award to Mrs. Susan A. Ayers, Minneapolis, Minn.

MINUTE TAPIOCA STUFFING

$\frac{1}{4}$ cup Minute Tapioca
 $2\frac{1}{4}$ cups hot water
 $\frac{3}{4}$ teaspoon salt
 $\frac{1}{8}$ teaspoon pepper

$1\frac{1}{2}$ to 2 teaspoons poultry seasoning
2 cups fine bread crumbs
1 small onion - chopped fine
2 medium slices salt pork

Cook Minute Tapioca, salt, pepper, and poultry seasoning in hot water in double boiler 15 minutes, stirring frequently. Add bread crumbs, onion, and salt pork (with dripping) which has been diced and tried out to a golden brown. Cool dressing enough to handle and stuff fowl.

A Prize Winner, Minute Tapioca Contest. Mrs. E. J. Cooper, East Orange, N. J.

Banana Nut
Minute Tapioca
(page 25)



SALADS WITH MINUTE TAPIOCA

Delicious molded salads are easily made without ice when Minute Tapioca is used as a filling. The ingenious housewife will find that small amounts of left-overs may be easily combined to make pleasing and nutritious salads.



ASPIC VEGETABLE SALAD

Six Portions

- | | |
|--------------------------------------|---|
| $\frac{1}{2}$ cup Minute Tapioca | $\frac{1}{4}$ cup diced cooked carrots |
| $1\frac{1}{2}$ teaspoons salt | $\frac{1}{4}$ cup canned peas (drained) |
| 1 tablespoon chopped onion | 2 tablespoons chopped green pepper |
| $1\frac{3}{4}$ cups hot water | $\frac{1}{4}$ cup chopped celery |
| $\frac{1}{2}$ cup vinegar | 2 tablespoons chopped parsley |
| $\frac{1}{4}$ cup canned tomato soup | |

Cook Minute Tapioca, salt and chopped onion in hot water in double boiler 15 minutes, stirring frequently. Remove from heat. Let cool slightly. Stir in other ingredients in order. Turn into 6 wet molds. Chill thoroughly. Remove from molds and serve on lettuce leaves with mayonnaise dressing.

Special Award to Jennie Lind Peterson, Lakewood, O.

SHRIMP SALAD

Eight Portions

- | | |
|------------------------------|---|
| 6 tablespoons Minute Tapioca | 1 egg |
| $\frac{1}{4}$ teaspoon salt | $\frac{1}{2}$ cup diced celery |
| Dash of cayenne | 2 tablespoons chopped pimento |
| 1 cup chicken soup | 1 tablespoon chopped onion |
| 1 cup hot water | 1 can shrimps cleaned and cut in small pieces |

Cook in double boiler for 15 minutes, stirring frequently, Minute Tapioca, salt and cayenne in hot soup and water. Pour small amount of mixture slowly over slightly beaten egg, stirring vigorously. Return to double boiler and cook until thickened. Add celery, pimento, onion, and shrimps, mixing well. Fill eight individual wet molds and chill thoroughly. Unmold on lettuce leaves and serve with mayonnaise.

Special Award to Mrs. Phyllis Rodugues, South Pasadena, Calif.

STEAMED SALAD DRESSING

- | | |
|------------------------------|---------------------------|
| $\frac{3}{4}$ cup milk | 1 teaspoon butter |
| 2 tablespoons Minute Tapioca | $\frac{1}{3}$ cup sugar |
| $\frac{1}{3}$ teaspoon salt | 1 egg |
| 1 teaspoon mustard | $\frac{1}{3}$ cup vinegar |

Scald milk in double boiler. Add Minute Tapioca, salt, mustard and butter and cook 15 minutes, stirring frequently. Add sugar. Pour small amount of mixture slowly over slightly beaten egg, stirring vigorously. Return to double boiler, add vinegar and cook until thickened. Cool. Just before serving, fold in a little whipped cream.

POPULAR MINUTE TAPIOCA DESSERTS

Among the following desserts, the housewife will find many delightful suggestions for every occasion. All are easy to make and may be prepared ahead of time if desired. Many tapioca desserts are as good for children as for grown-ups.



MINUTE TAPIOCA CREAM

Eight Portions

1 quart milk
 $\frac{1}{3}$ cup Minute Tapioca
 $\frac{1}{2}$ cup sugar

$\frac{1}{4}$ teaspoon salt
1 egg
1 teaspoon flavoring

Scald milk in double boiler. Add Minute Tapioca, sugar and salt and cook 15 minutes, stirring frequently. Pour small amount of mixture slowly over slightly beaten egg yolk, stirring vigorously. Return to double boiler and cook until mixture begins to thicken like custard. Remove from heat and add vanilla, orange or any flavoring desired. Fold in stiffly beaten egg white. Chill. Serve in sherbet glasses and garnish with whipped cream and a few berries or pieces of fruit.

This pudding is delicious poured cold over fruit or berries, fresh or canned. Raisins, prunes, figs, dates, or nuts may be stirred into it while cooling.

MINUTE TAPIOCA ICE BOX PUDDING

Eight Portions

$\frac{1}{2}$ cup Minute Tapioca
1 pint hot grape juice
1 cup sugar

$\frac{1}{4}$ cup orange juice
1 small bottle of Maraschino cherries
 $1\frac{1}{2}$ dozen lady fingers or strips of sponge cake

Cook Minute Tapioca in the hot grape juice in double boiler 15 minutes, stirring frequently. Stir in sugar. Remove from heat and add orange juice, cherry juice and cherries cut in small pieces. Let stand until cooled, but not thickened. Grease or wet a mold or baking dish and arrange split lady fingers or strips of sponge cake in it. Pour in the tapioca mixture and cover with remaining lady fingers. Let stand in refrigerator for 12 hours. Unmold, slice and serve cold with whipped cream.

A Prize Winner, Minute Tapioca Contest. Sara H. Young, Salt Lake City, Utah

HONEYFRUIT MINUTE TAPIOCA

Eight Portions

$\frac{1}{4}$ cup Minute Tapioca
 $\frac{1}{4}$ teaspoon salt
1 pint hot water
1 cup dates
 $\frac{1}{2}$ cup raisins

$\frac{1}{2}$ cup chopped walnuts
 $\frac{1}{2}$ cup honey
 $\frac{1}{2}$ cup water
 $1\frac{1}{2}$ cups pared, sliced apples

Cook Minute Tapioca and salt in hot water in double boiler 15 minutes, stirring frequently. Stone and cut up dates. Mix with raisins, nuts, honey and $\frac{1}{2}$ cup water. Heat for five minutes, stirring constantly. Add with apples to tapioca mixture. Pour into buttered baking dish and bake in moderate oven, 350°F., for 30 minutes, or until apples are tender. Serve hot or cold with cream.

A Prize Winner, Minute Tapioca Contest. Mrs. Claude Boyer, Louisville, Ky.

POPULAR MINUTE TAPIOCA DESSERTS

GINGER MINUTE TAPIOCA

Six Portions

1 pint milk
3 thin strips outside
yellow skin of orange
 $\frac{1}{4}$ cup Minute Tapioca
 $\frac{1}{3}$ cup sugar
 $\frac{1}{4}$ cup orange juice

$1\frac{1}{3}$ tablespoons ginger syrup
2 tablespoons preserved Canton
ginger, chopped fine
1 egg
 $\frac{1}{2}$ cup heavy cream
1 tablespoon sugar

Scald milk with orange peel in double boiler. Add Minute Tapioca and cook 15 minutes, stirring frequently. Remove orange peel. Add sugar, orange juice, ginger syrup and preserved ginger. Pour small amount of mixture over slightly beaten egg yolk, stirring vigorously. Return to double boiler and cook until thickened. Cool. Fold in stiffly beaten egg white. Chill. Whip cream with one tablespoon of sugar. Fold into pudding. Serve in sherbet glasses, garnished with sweetened whipped cream and candied ginger.

A Prize Winner, Minute Tapioca Contest. Elizabeth B. Dean, Dundee, N. Y.

RHUBARB MINUTE TAPIOCA

Eight Portions

$1\frac{1}{2}$ cups boiling water
3 cups pink tender rhubarb cut in
small pieces without peeling

$\frac{1}{2}$ cup Minute Tapioca
 $1\frac{1}{4}$ cups sugar
 $\frac{1}{2}$ teaspoon salt

Add ingredients to hot water in double boiler. Cook for 30 minutes or until the rhubarb is soft, stirring frequently. Chill and serve with whipped cream. If too thick more water may be added.

SNAPPY MINUTE TAPIOCA

Eight Portions

1 quart milk
 $\frac{1}{2}$ cup Minute Tapioca
 $\frac{2}{3}$ cup brown sugar
 $\frac{1}{4}$ teaspoon salt

2 eggs
 $\frac{1}{2}$ cup seedless raisins
8 gingersnaps

Scald milk in double boiler, add Minute Tapioca, brown sugar and salt and cook 15 minutes, stirring frequently. Add raisins. Pour small amount of mixture slowly over slightly beaten egg yolks, stirring vigorously. Return to double boiler and cook until mixture thickens like custard. Remove from heat, pour over gingersnaps previously broken into small pieces. Stir well. Pour into individual ramekins. Use whites of eggs, beaten stiff, as a meringue. Bake to a delicate brown in moderate oven, 350°F. Serve hot or cold.

A Prize Winner, Minute Tapioca Contest. Mrs. Ralph Neale, Natick, Mass.

Snappy Minute
Tapioca



POPULAR MINUTE TAPIOCA DESSERTS

BREAD PUDDING

Eight Portions

3 cups milk	1 egg
3 slices stale bread cut in small pieces	$\frac{1}{2}$ cup sugar
2 tablespoons Minute Tapioca	1 teaspoon vanilla or lemon extract
$\frac{1}{4}$ teaspoon salt	1 cup raisins

Scald milk in double boiler. Add bread crumbs, Minute Tapioca and salt and cook 15 minutes, stirring frequently. Stir in well beaten egg yolk, sugar, flavoring and raisins. Pour in buttered baking dish and cook 30 minutes in a moderate oven, 300°F. The beaten egg white may be used as meringue. Serve plain or with cream.

INDIAN PUDDING

Eight Portions

5 cups milk	$1\frac{1}{2}$ teaspoons salt
$\frac{1}{3}$ cup Minute Tapioca	$\frac{1}{2}$ teaspoon ginger
$\frac{1}{3}$ cup cornmeal	$\frac{1}{2}$ teaspoon nutmeg
$\frac{1}{3}$ cup sugar	$\frac{1}{4}$ teaspoon cinnamon
$\frac{3}{4}$ cup molasses	1 cup raisins or 1 pint tart, sliced apples
1 tablespoon butter	

Scald milk in double boiler. Add Minute Tapioca and cook 10 minutes, stirring frequently. Add cornmeal, sugar, molasses, butter and seasonings. Stir until mixture thickens. Add raisins or sliced apples. Pour into buttered baking dish. Set in hot water and bake $2\frac{1}{2}$ hours in a slow oven, stirring occasionally. Serve with hard sauce or plain cream.

A Prize Winner, Minute Tapioca Contest. Mrs. A. Houkom, Halstad, Minn.

GRAHAM PUDDING

Six Portions

3 cups milk	10 graham crackers
2 tablespoons Minute Tapioca	$\frac{1}{2}$ cup raisins
6 tablespoons sugar	1 teaspoon vanilla
$\frac{1}{4}$ teaspoon salt	1 egg

Scald milk in double boiler. Add Minute Tapioca, sugar, salt and crumbled graham crackers and cook 15 minutes, stirring frequently. Add raisins and vanilla. Pour slowly over slightly beaten egg, stirring vigorously. Pour into buttered baking dish and bake $\frac{1}{2}$ hour in a moderate oven, 350°F. Serve with slightly sweetened whipped cream.

Special Award to Mrs. L. A. Bailey, St. Louis, Mo.

Ice Box
Pudding
(page 17)



POPULAR MINUTE TAPIOCA DESSERTS

CHOCOLATE MINUTE TAPIOCA

Eight Portions

$\frac{1}{2}$ cup Minute Tapioca
 $\frac{1}{2}$ cup sugar
 $\frac{1}{4}$ teaspoon salt

1 quart hot chocolate or cocoa made
desired strength for drinking
1 teaspoon vanilla

Cook in double boiler 15 minutes, stirring frequently, Minute Tapioca, sugar and salt in hot chocolate or cocoa. Remove from heat and add vanilla. Chill and serve in sherbet glasses with sweetened whipped cream or with top milk and sugar.

COFFEE MINUTE TAPIOCA

Eight Portions

$\frac{1}{2}$ cup Minute Tapioca
 $\frac{1}{2}$ cup sugar
 $\frac{1}{4}$ teaspoon salt
1 quart hot coffee

1 teaspoon lemon juice or vanilla
1 cup dates cut in quarters
(if desired)

Cook Minute Tapioca, sugar, and salt in hot coffee 15 minutes in double boiler, stirring frequently. Remove from heat and add lemon or vanilla. Add dates if desired. Chill and serve in sherbet glasses, garnished with sweetened whipped cream.

A Prize Winner, Minute Tapioca Contest. Grace R. Pope, Outremont, Quebec, Can.

STRAWBERRY SHORTCAKE

Eight Portions

$2\frac{1}{2}$ cups milk
6 tablespoons Minute Tapioca
 $\frac{1}{4}$ cup sugar
 $\frac{1}{2}$ teaspoon salt
1 egg

4 tablespoons butter
 $\frac{2}{3}$ teaspoon vanilla
1 quart strawberries
 $\frac{2}{3}$ cup sugar

Scald milk in double boiler. Add Minute Tapioca, sugar and salt and cook 15 minutes, stirring frequently. Pour small amount of mixture slowly over slightly beaten egg yolk, stirring vigorously. Return to double boiler and cook until mixture begins to thicken like custard. Remove from heat, add butter and vanilla. When lukewarm stir in slightly crushed berries which have been sweetened with $\frac{2}{3}$ cup sugar. Fold in stiffly beaten egg white. Chill and spread between the layers and over the top of a fresh sponge cake. Serve at once. Raspberries or blackberries may be used. The Minute Tapioca basis furnishes a pleasing substitute for the rich and expensive whipped cream.

Special Award to Mrs. Susan A. Ayers, Minneapolis, Minn.

MAPLE WALNUT MINUTE TAPIOCA

Six Portions

1 pint milk
 $\frac{1}{3}$ cup Minute Tapioca
1 cup maple syrup

$\frac{1}{2}$ teaspoon salt
1 egg
 $\frac{2}{3}$ cup walnut meats, chopped fine

Scald milk in double boiler. Add Minute Tapioca, maple syrup and salt and cook 15 minutes, stirring frequently. Pour small amount of mixture slowly over slightly beaten egg yolk, stirring vigorously. Return to double boiler and cook until mixture begins to thicken like custard. Cool. Add walnut meats, and fold in the stiffly beaten egg white. Serve in sherbet glasses, garnished with nut halves and whipped cream, or with top milk.

POPULAR MINUTE TAPIOCA DESSERTS

BANANA MAPLE MINUTE TAPIOCA

Eight Portions

1 quart milk
 $\frac{1}{2}$ cup Minute Tapioca
 $\frac{3}{4}$ cup maple syrup
 $\frac{1}{2}$ teaspoon salt

2 eggs
Pulp of 3 ripe bananas
1 teaspoon vanilla

Scald milk in double boiler. Add Minute Tapioca, syrup and salt and cook 15 minutes, stirring frequently. Pour small amount of mixture slowly over slightly beaten egg yolks, stirring vigorously. Return to double boiler and cook until mixture thickens like custard. Remove from heat and add banana pulp which has been pressed through a sieve. Add vanilla and fold in stiffly beaten egg whites. Chill and serve in sherbet glasses with whipped cream.

A Prize Winner, Minute Tapioca Contest. Dorothy Camley, Fairfax, Vt.

PEANUT BUTTERSCOTCH

Six Portions

1 pint milk
 $\frac{1}{4}$ cup Minute Tapioca
 $\frac{1}{8}$ teaspoon salt

1 tablespoon butter
 $\frac{1}{2}$ cup brown sugar
 $\frac{1}{4}$ cup chopped peanuts

Scald milk in double boiler. Add Minute Tapioca and salt and cook 15 minutes, stirring frequently. Melt butter and sugar in sauce pan and cook until brown. Stir into tapioca mixture and cook until butterscotch is dissolved. Add peanuts. Chill. Serve in sherbet glasses topped with whipped cream.

Special Award to Mrs. E. Gladys Stone, Muscatine, Ia.

DATE BUTTERSCOTCH

Eight Portions

$\frac{1}{4}$ cup Minute Tapioca
 $\frac{1}{8}$ teaspoon salt
1 pint hot water
3 tablespoons butter

6 tablespoons dark brown sugar
 $\frac{1}{2}$ teaspoon vanilla
1 cup chopped dates

Cook Minute Tapioca and salt in hot water in double boiler 15 minutes, stirring frequently. Melt butter in saucepan, add sugar and stir until melted. Stir into tapioca mixture. Add vanilla and chopped dates. Pour into buttered baking dish. Bake 30 minutes in moderate oven, 350°F. Serve hot with cream or top milk.

GRAPE MOLD

Eight Portions

5 tablespoons Minute Tapioca
 $\frac{1}{2}$ teaspoon salt
1 pint hot grape juice
 $\frac{1}{2}$ cup sugar
1 cup shredded pineapple

1 cup quartered marshmallows
(if desired)
2 egg whites
Lady fingers or strips of sponge cake

Cook Minute Tapioca and salt in the hot grape juice in a double boiler 15 minutes, stirring frequently. Stir in sugar. Remove from heat and add pineapple. When partially cooled, stir in the marshmallows (if desired) and fold in the stiffly beaten egg whites. Arrange split lady fingers in glass bowl or individual sherbet glasses. Pour in mixture and chill. Serve with whipped cream.

Special Award to Mrs. Susan A. Ayers, Minneapolis, Minn.

POPULAR MINUTE TAPIOCA DESSERTS

GRAPE - APPLE PUDDING

Eight Portions

5 tablespoons Minute Tapioca
 $\frac{1}{2}$ teaspoon salt
1 cup hot water
1 cup hot grape juice

1 cup sugar
 $\frac{1}{8}$ teaspoon nutmeg
 $\frac{1}{2}$ cup walnuts
6 medium sized tart apples

Cook Minute Tapioca and salt in hot water and grape juice in double boiler 15 minutes, stirring frequently. Add sugar, nutmeg, walnuts and apples (pared, cored and cut in eighths) and cook 5 minutes more. Pour into buttered baking dish and bake in moderate oven, 350°F., until apples are tender. Serve with sweetened whipped cream.

A Prize Winner, Minute Tapioca Contest. Mrs. Ivan E. Swift, Lester Manor, Va.

APPLE MINUTE TAPIOCA

Eight Portions

$\frac{1}{2}$ cup Minute Tapioca
1 teaspoon salt
1 quart hot water
6 tart apples

1 cup sugar
 $\frac{1}{4}$ teaspoon nutmeg
 $\frac{1}{2}$ teaspoon cinnamon
1 tablespoon butter

Cook Minute Tapioca and salt in hot water in double boiler 15 minutes, stirring frequently. Pare and quarter apples. Place in buttered baking dish and cover with sugar and spices. Dot over with butter. Pour Minute Tapioca mixture over all and bake in a moderate oven 350°F, until apples are soft. Serve with cream and sugar.

APPLE MOLASSES PUDDING

Ten Portions

$\frac{3}{4}$ cup Minute Tapioca
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ cup molasses
1 quart hot water
6 apples sliced thin

$\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ teaspoon nutmeg
 $\frac{1}{2}$ teaspoon cinnamon
2 tablespoons butter

Add Minute Tapioca, salt, and molasses to hot water and cook in double boiler 15 minutes, stirring frequently. Place apples in pudding dish. Add raisins. Mix sugar, nutmeg and cinnamon and sprinkle over apples and raisins. Dot over with butter. Pour tapioca mixture over all, and bake in moderate oven, 350°F., until apples are soft. Serve hot or cold with lemon, maple or hard sauce, or garnished with whipped cream.

A Prize Winner, Minute Tapioca Contest. Anna Anderson, Brooklyn, N. Y.



Minute Tapioca
Cream
(page 17)

POPULAR MINUTE TAPIOCA DESSERTS

PINEAPPLE CAKE CRUMB PUDDING

Six Portions

1 pint milk
3 tablespoons Minute Tapioca
 $\frac{1}{4}$ cup sugar
 $\frac{1}{8}$ teaspoon salt
1 egg

$\frac{1}{2}$ teaspoon vanilla
1 cup stale cake, crumbled
 $\frac{1}{2}$ cup pineapple juice
 $\frac{1}{2}$ pint whipping cream
1 slice pineapple

Scald milk in double boiler. Add Minute Tapioca, sugar and salt and cook 15 minutes, stirring frequently. Pour small amount of mixture slowly over slightly beaten egg yolk, stirring vigorously. Return to double boiler and cook until mixture thickens like custard. Add vanilla. Fold in stiffly beaten egg white. Cool. Line sherbet glasses with cake crumbs. Pour pineapple juice on crumbs and let soak. Fill glasses with tapioca mixture. Chill. Garnish with sweetened whipped cream and small pieces of sliced pineapple.

A Prize Winner, Minute Tapioca Contest. Mrs. A. R. Grenon, Butte, Mont.

PINEAPPLE MINUTE TAPIOCA

Eight Portions

$\frac{1}{2}$ cup Minute Tapioca
 $\frac{1}{2}$ cup sugar
 $\frac{1}{4}$ teaspoon salt

1 quart hot water
1 cup canned pineapple
(grated or chopped)

Cook Minute Tapioca, sugar and salt in hot water in double boiler 15 minutes, stirring frequently. Remove from heat and stir in pineapple. Chill. Serve in sherbet glasses garnished with sweetened and flavored whipped cream. If fresh fruit is used, it should be sweetened to taste and allowed to stand $\frac{1}{2}$ hour or more. Any fruit juice may be used as part of liquid.

ORANGE MINUTE TAPIOCA CREAM

Eight Portions

$\frac{1}{3}$ cup Minute Tapioca
 $\frac{1}{2}$ cup sugar
 $\frac{1}{4}$ teaspoon salt
1 quart hot milk

1 egg
1 teaspoon orange or vanilla
extract
4 oranges

Scald milk in double boiler. Add Minute Tapioca, sugar and salt and cook 15 minutes, stirring frequently. Pour small amount of mixture over slightly beaten egg yolk, stirring vigorously. Return to double boiler and cook until thick as custard. Remove from heat, add stiffly beaten egg white and flavoring. Place few sections of orange in bottom of individual serving dishes and cover with pudding. Garnish with additional sections, and whipped cream if desired.



Orange Minute
Tapioca Cream

POPULAR MINUTE TAPIOCA DESSERTS

BUTTERSCOTCH PINEAPPLE PUDDING

Eight Portions

1 quart milk
 $\frac{1}{3}$ cup Minute Tapioca
 $\frac{1}{4}$ cup sugar
 $\frac{1}{8}$ teaspoon salt
1 egg

6 tablespoons butter
 $\frac{3}{4}$ cup brown sugar
1 cup crushed pineapple
 $\frac{1}{3}$ cup nut meats

Scald milk in double boiler. Add Minute Tapioca, sugar and salt and cook 15 minutes, stirring frequently. Pour small amount of mixture slowly over slightly beaten egg yolk, stirring vigorously. Return to double boiler and cook until mixture thickens like custard. Remove from heat. Melt butter in a sauce pan. Add brown sugar and melt the sugar, stirring constantly. Add pineapple and nuts. Stir into the tapioca mixture. Fold in stiffly beaten egg white. Chill. Serve in sherbet glasses, garnished with whipped cream and a sprinkling of grated nut meats.

A Prize Winner, Minute Tapioca Contest. Mrs. G. H. Hospers, Waterloo, Ia.

PEACH MINUTE TAPIOCA

Eight Portions

4 fresh peaches or 8 halves
canned peaches
1 quart milk
 $\frac{1}{2}$ cup Minute Tapioca

$\frac{1}{2}$ cup sugar
 $\frac{1}{4}$ teaspoon salt
1 tablespoon butter
1 teaspoon vanilla

Slice peaches into bowl and sweeten to taste. Scald milk in double boiler. Add Minute Tapioca, sugar, salt and butter and cook 15 minutes, stirring frequently. Remove from heat, add vanilla and pour over fruit. Chill and serve in sherbet glasses. Garnish with sweetened whipped cream and sliced peaches. (If canned peaches are used, less milk is needed as any available fruit juices may be used to make up the quart of liquid. Also, it is unnecessary to sweeten peaches in bowl).

FIG MINUTE TAPIOCA

Five Portions

$\frac{1}{4}$ cup Minute Tapioca
1 pint syrup from stewed figs
 $\frac{1}{8}$ teaspoon salt

3 tablespoons sugar
 $\frac{1}{4}$ teaspoon orange extract
1 cup figs drained from juice

Cook Minute Tapioca and salt in fig syrup in double boiler 15 minutes, stirring frequently. Add sugar and orange extract. Place drained figs in bottom of buttered baking pan. Pour tapioca mixture over them and cook $\frac{1}{2}$ hour in moderate oven, 350°F. Serve hot with sweetened and flavored whipped cream or top milk.

MOCHA MACAROON PUDDING

Six Portions

1 pint milk
1 cup strong coffee
6 tablespoons Minute Tapioca
 $\frac{1}{4}$ teaspoon salt
1 tablespoon dry cocoa

6 tablespoons sugar
1 egg
1 tablespoon butter
1 teaspoon vanilla
5 macaroons

Scald milk and coffee in double boiler. Add Minute Tapioca and salt and cook for 15 minutes, stirring frequently. Mix cocoa with sugar and add. Pour small amount of mixture slowly over slightly beaten egg yolk, stirring vigorously. Return to double boiler and cook until mixture begins to thicken like custard. Remove from heat, stir in butter, vanilla and crumbled macaroons. Fold in stiffly beaten egg white. Chill. Serve in sherbet glasses, garnished with sweetened whipped cream flavored with vanilla.

Special Award to Mrs. George N. Steffan, Augusta, Ga.

POPULAR MINUTE TAPIOCA DESSERTS

BANANA NUT MINUTE TAPIOCA

Six Portions

$\frac{1}{4}$ cup Minute Tapioca	1 egg
$\frac{1}{2}$ teaspoon salt	Juice of 1 lemon
1 pint hot water	2 bananas, sliced
$\frac{2}{3}$ cup sugar	$\frac{1}{2}$ cup salted peanuts, chopped

Cook Minute Tapioca and salt in hot water in double boiler 15 minutes, stirring frequently. Add sugar. Pour small amount of mixture over slightly beaten egg yolk, stirring vigorously. Return to double boiler and cook until mixture thickens like custard. Remove from heat and stir in lemon juice, sliced bananas and chopped nuts. When partially cool, fold in the stiffly beaten egg white. Chill thoroughly and serve in sherbet glasses. Garnish with sweetened whipped cream and chopped peanuts.

BERRY MINUTE TAPIOCA

Eight Portions

1 pint strawberries	$\frac{1}{4}$ teaspoon salt
$\frac{1}{2}$ cup Minute Tapioca	3 cups hot water
$\frac{1}{2}$ cup sugar	1 tablespoon lemon juice
1 teaspoon butter	

Crush berries, sweeten to taste and let stand $\frac{1}{2}$ hour. Cook 15 minutes in double boiler, stirring frequently, Minute Tapioca, sugar, butter, and salt in hot water. Remove from heat. Stir in berries in lemon juice. Chill and serve in sherbet glasses with sweetened whipped cream, garnished with a few whole berries. Raspberries or loganberries may be used instead of strawberries. If canned berries are used, they should be drained, no sugar added, and they do not need to stand $\frac{1}{2}$ hour. Use juice of canned berries as part of three cups of liquid.

PINEAPPLE SHERBET

Six Portions

2 tablespoons Minute Tapioca	1 cup pineapple, grated or chopped
$\frac{1}{2}$ teaspoon salt	Grated rind of $\frac{1}{2}$ lemon
3 cups hot water	2 tablespoons lemon juice
$\frac{1}{2}$ cup sugar	

Cook Minute Tapioca and salt in hot water $\frac{1}{2}$ hour, stirring frequently. Add sugar. Cool. Add remaining ingredients. Freeze, using 8 parts ice to 1 part salt.

MACAROON ICE CREAM

Eight Portions

1 quart milk	$\frac{1}{2}$ teaspoon vanilla flavoring
2 tablespoons Minute Tapioca	1 cup heavy cream
$\frac{1}{2}$ teaspoon salt	1 cup milk
1 cup sugar	1 dozen macaroons
$\frac{1}{2}$ teaspoon almond flavoring	

Scald milk in double boiler. Add Minute Tapioca and salt and cook $\frac{1}{2}$ hour, stirring frequently. Remove from heat. Add sugar and flavoring. Cool. Add cream and milk, beaten together. Add macaroons finely crumbled. Mix thoroughly and freeze, using 8 parts ice to 1 part salt.

DESSERT SAUCES; CAKE ICINGS, ETC.

Minute Tapioca is a decidedly superior thickening agent for fillings and sauces. It is delicate and palatable—thus eliminating any “starchy” taste, and it dissolves completely after a few minutes cooking—thus obviating any chance of “lumps.” It makes smooth, creamy cake icings that keep moist for days. Jams and conserves “set” more quickly when Minute Tapioca is used.



CHOCOLATE SAUCE

1 cup milk
2 tablespoons Minute Tapioca
 $\frac{1}{8}$ teaspoon salt
1 square bitter chocolate

1 cup powdered sugar
2 tablespoons butter
 $\frac{1}{2}$ teaspoon vanilla

Scald milk in double boiler. Add Minute Tapioca and salt and cook 15 minutes, stirring frequently. Add chocolate shaved fine and stir until melted. Remove from heat. Cream butter and sugar together and add vanilla. Add to partially cooled tapioca mixture and beat until thoroughly combined. Delicious as sauce for ice cream or poured over cake.

Special Award to Mrs. Wilber E. Brotherton, Bozeman, Mont.

LEMON SAUCE

3 tablespoons Minute Tapioca
1 pint hot water
2 tablespoons butter
 $\frac{1}{2}$ cup sugar

2 tablespoons lemon juice
2 teaspoons grated lemon rind
8 marshmallows

Cook Minute Tapioca in hot water in double boiler 15 minutes, stirring frequently. Add butter, sugar, lemon juice, lemon rind and marshmallows cut in small pieces. Cook until marshmallows are melted. Serve hot poured over cake.

Special Award to Mrs. E. R. Schmidt, Portland, Ore.



Peach Minute
Tapioca
(page 24)

DESSERT SAUCES; CAKE ICINGS, ETC.

ORANGE COCONUT FILLING

1 cup hot water
¼ cup Minute Tapioca
Juice of 1 orange
Juice of 1 lemon

½ teaspoon salt
½ cup sugar
Grated rind of ½ orange and ½ lemon
½ cup coconut

Cook Minute Tapioca, juice of orange and lemon and salt in hot water in double boiler 15 minutes, stirring frequently. Add other ingredients, mixing well. Chill and spread between layers of cake.

Special Award to Grace Greenwood, Del Dio, Texas.

FIG FILLING

1½ tablespoons Minute Tapioca
¼ teaspoon salt
1 cup hot water
3 tablespoons sugar

Juice of ½ lemon
½ tablespoon butter
¾ cup chopped figs
¼ cup chopped walnut meats

Cook Minute Tapioca and salt in hot water in double boiler 10 minutes, stirring frequently. Add sugar, lemon juice, butter and figs and cook 10 minutes longer, stirring frequently. Remove from heat and add nuts. Cool and spread between layers of cake. (Also may be used as a spread or filling for cookies.)

Special Award to Mrs. Gertrude Stillman Grandall, Marinette, Wis.

MAPLE MOUNTAIN FROSTING

1 tablespoon Minute Tapioca
½ cup hot water
1 cup brown sugar
½ tablespoon vinegar

1 teaspoon vanilla
1 egg white
½ cup chopped nut-meats

Cook Minute Tapioca in hot water in double boiler ½ hour, stirring frequently. Add brown sugar and vinegar and boil over direct heat, stirring constantly until syrup threads when dropped from a spoon. Add vanilla and pour slowly over stiffly beaten egg white, beating constantly with egg beater until mixture is consistency to spread. Add nuts. This is a "never fail" frosting. It does not dry or crack. Also delicious as a filling for layer cake or Washington pie.

Special Award to Mrs. O. N. Doty, Hudson, Ind.

Berry Minute
Tapioca
(page 25)



MINUTE TAPIOCA IN PIES

*When Minute Tapioca is used to thicken pie fillings,
fewer eggs are necessary.*



FRUIT AND BERRY PIES

A tablespoon of Minute Tapioca is excellent for thickening rhubarb, apple and berry pies. Scatter it over the fruit or berries in place of flour. It does not lump and it prevents the juices from running out.

OLD TIME TARTS

Eight Tarts

2 cups diced rhubarb

$\frac{1}{2}$ cup hot water

$\frac{1}{2}$ teaspoon salt

$1\frac{1}{2}$ cups sugar

$\frac{1}{2}$ inch slice orange, with rind

1 sprig mint (optional)

$\frac{1}{4}$ cup Minute Tapioca

1 pint crushed strawberries

8 ready-baked tart-shells

Simmer the rhubarb, hot water, salt and sugar ten minutes. Add the slice of orange and sprig of mint, the latter slightly bruised, and simmer twenty minutes more. Remove the orange and mint, add the Minute Tapioca and strawberries and cook in the top of a double boiler for 15 minutes, stirring frequently. Cool and pour into tart-shells.

A Prize Winner, Minute Tapioca Contest. Mrs. Susan A. Ayers, Minneapolis, Minn.

DATE PRUNE PIE

2 tablespoons Minute Tapioca

$\frac{1}{4}$ teaspoon salt

1 cup hot prune juice

1 cup hot water

1 egg

$\frac{1}{2}$ cup sugar

Juice and grated rind of 1 lemon

1 cup cooked prunes

1 cup dates

Cook Minute Tapioca and salt in hot prune juice and water in double boiler 15 minutes, stirring frequently. Pour small amount of mixture slowly over slightly beaten egg yolk, stirring vigorously. Return to double boiler. Add sugar, juice and rind of lemon, and dates and prunes which have been pitted and chopped. Cook until mixture thickens. Cool. Pour into a previously baked pie crust, cover with meringue made of stiffly beaten egg white sweetened with 1 tablespoon sugar. Brown in moderate oven. Makes two medium sized pies.

Special Award to Mrs. A. R. Grenon, Butte, Mont.

RAISIN PIE

$\frac{1}{4}$ cup Minute Tapioca

$\frac{1}{4}$ teaspoon salt

6 tablespoons sugar

1 cup raisins

1 pint hot water

1 egg

3 tablespoons lemon juice

Grated rind of $\frac{1}{2}$ lemon

1 tablespoon butter

Cook Minute Tapioca, salt, sugar, and raisins in hot water in double boiler fifteen minutes, stirring frequently. Pour mixture slowly over slightly beaten egg, stirring vigorously. Add lemon juice, rind and butter. Bake in two crust pie.

MINUTE TAPIOCA IN PIES

GOLDEN SURPRISE

1 pint milk
 $\frac{1}{4}$ cup Minute Tapioca
 $\frac{1}{4}$ cup sugar
 1 teaspoon salt
 $\frac{1}{2}$ teaspoon cinnamon

$\frac{1}{4}$ teaspoon ginger
 $\frac{1}{3}$ cup maple syrup
 1 cup raw grated carrots
 1 egg

Scald milk in double boiler. Add Minute Tapioca, sugar, salt, cinnamon, ginger, maple syrup and carrots. Cook 35 minutes, stirring frequently. Pour small amount of mixture slowly over slightly beaten egg yolk, stirring vigorously. Return to double boiler and cook until mixture thickens like custard. Cool. Fill previously baked small pie shell. Cover with meringue made of stiffly beaten egg white sweetened with one tablespoon sugar, and brown in moderate oven.

A Prize Winner, Minute Tapioca Contest. Bertha Boss, Athol, N. S.

LEMON PIE

$\frac{1}{4}$ cup Minute Tapioca
 $1\frac{1}{2}$ cups hot water
 1 cup sugar
 1 teaspoon butter

1 egg
 $\frac{1}{3}$ cup lemon juice
 Grated rind of $1\frac{1}{2}$ lemons

Cook Minute Tapioca in hot water in double boiler for 15 minutes, stirring frequently. Add sugar and butter. Pour a small amount of mixture slowly over slightly beaten egg yolk, stirring vigorously. Return to double boiler and cook until mixture thickens like custard. Add lemon juice and grated rind. Cool. Fill previously baked small pie shell. Cover with meringue of egg white and one tablespoon sugar. Brown in moderate oven.

COCONUT CREAM PIE WITH JELLY

1 cup milk
 2 tablespoons Minute Tapioca
 1 tablespoon sugar
 $\frac{1}{8}$ teaspoon salt

1 egg
 1 tablespoon shredded coconut
 $\frac{1}{4}$ teaspoon vanilla
 $\frac{1}{2}$ glass currant or apple jelly

Scald milk in double boiler. Add Minute Tapioca, sugar and salt and cook 15 minutes, stirring frequently. Pour small amount of mixture slowly over slightly beaten egg yolk, stirring vigorously. Return to double boiler and cook until mixture thickens like custard. Add coconut and vanilla. Cool. Fill previously baked medium-sized pie shell with tapioca cream and spread with jelly. Cover with meringue of egg white and 1 tablespoon sugar. Brown meringue in moderate oven. Serve cold.

Special Award to Mrs. L. R. Herring, Tyler, Texas.

BANANA PIE

1 cup milk
 3 tablespoons Minute Tapioca
 $\frac{1}{4}$ teaspoon salt
 $\frac{3}{4}$ cup brown sugar
 2 eggs

$\frac{1}{2}$ tablespoon lemon juice and
 grated rind of $\frac{1}{4}$ lemon
 1 cup of banana pulp pressed
 through strainer
 2 tablespoons butter

Scald milk in double boiler. Add Minute Tapioca and salt and cook 15 minutes, stirring frequently. Stir in sugar and butter. Pour small amount of mixture slowly over slightly beaten egg yolks, stirring vigorously. Return to double boiler and cook until mixture thickens. Add banana pulp and fold in stiffly beaten egg whites. Cool. Fill previously baked pie shell. Cover with sliced banana and spread layer of sweetened whipped cream over all. This is sufficient filling for a large pie.



Cookies and muffins made with Minute Tapioca are invariably moist, yet light in texture, a result usually difficult to obtain with ordinary ingredients.



BROWNIES

1 tablespoon Minute Tapioca
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ cup hot water
3 tablespoons butter
2 squares bitter chocolate
1 egg

1 cup sugar
 $\frac{1}{2}$ cup cake flour
 $\frac{1}{2}$ teaspoon baking powder
 $\frac{1}{2}$ cup walnut meats
1 teaspoon vanilla

Cook Minute Tapioca and salt in hot water in double boiler for 15 minutes, stirring frequently. Add butter, and chocolate shaved fine. Stir until both are melted. Remove from heat and cool slightly. Add egg well beaten and sugar. Mix well. Stir in flour and baking powder sifted together. Add nuts and vanilla. Spread about $\frac{1}{4}$ inch thick in buttered, floured pan and bake in moderate oven about 40 minutes. When slightly cool cut in bars and remove from pan.

Special Award to Mrs. J. B. Morton, Charleston, W. Va.

CHOCOLATE COCONUT CAKES

2 squares chocolate
 $\frac{1}{2}$ cup milk
1 cup condensed milk

2 tablespoons Minute Tapioca
1 teaspoon vanilla
1 cup coconut

Melt chocolate in double boiler. Add both kinds of milk and when hot add Minute Tapioca and cook 15 minutes, stirring frequently. Remove from heat and add vanilla and coconut. Drop from spoon onto a greased tin, and bake in a moderately hot oven until brown.

A Prize Winner, Minute Tapioca Contest. Gladys Hall Ricker, Skowhegan, Me.

MINUTE TAPIOCA MUFFINS

Eighteen Small Muffins

1 cup milk
1 tablespoon Minute Tapioca
 $\frac{1}{2}$ teaspoon salt
1 egg

1 tablespoon sugar
2 tablespoons melted butter
1 cup cake flour
3 teaspoons baking powder

Scald milk in double boiler. Add Minute Tapioca and salt and cook 15 minutes, stirring frequently. Cool slightly and pour over well beaten egg, stirring constantly. Add sugar and melted butter. Stir in flour sifted with baking powder. Bake in small greased gem pans in hot oven 15 to 20 min-

1 3.

Special Award to Mary E. Baker, Schenectady, N. Y.

MINUTE TAPIOCA WITH COOKED CEREAL

The combination of Minute Tapioca and any cooked cereal is delicious. Use equal quantities of each and cook 15 minutes. Dates, figs or raisins may be added to vary the flavor and give added nourishment.

EGG NOG

1 pint milk
2 teaspoons Minute Tapioca
4 teaspoons sugar
 $\frac{1}{8}$ teaspoon salt

2 eggs
Few drops of vanilla
Dash of nutmeg

Scald milk in double boiler. Add Minute Tapioca, sugar and salt and cook 15 minutes, stirring frequently. Pour over well beaten egg yolks, stirring vigorously. Add nutmeg and vanilla. Fold in half of stiffly beaten egg whites, and pour into tall glasses. Garnish with remaining egg white and add delicate sprinkling of nutmeg. Serve hot.

Special Award to Mrs. Susan A. Ayers, Minneapolis, Minn.

CRANBERRY RELISH

$\frac{1}{2}$ cup Minute Tapioca
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{4}$ cup raisins
1 quart hot strained cranberry juice and pulp

1 cup sugar
4 oranges
 $\frac{1}{4}$ cup finely chopped walnuts

Cook Minute Tapioca, salt and raisins in hot cranberry liquid in double boiler for 15 minutes, stirring frequently. Add sugar. Pare, slice and quarter oranges. Add nuts. Combine with tapioca mixture. Pour into small wet molds. Chill, unmold, and serve as a sweet relish with fowl or meat.

Special Award to Harriet S. Warren, Brookline, Mass.

APRICOT AND PINEAPPLE CONSERVE

$\frac{1}{2}$ pound dried apricots
1 pint water
1 cup pineapple juice (No. 2 can)
 $\frac{1}{2}$ cup nut meats (chopped)
 $\frac{1}{2}$ cup seeded or seedless raisins

$1\frac{1}{2}$ cups canned pineapple (cut fine)
 $\frac{1}{4}$ cup Minute Tapioca
2 cups sugar
 $\frac{1}{16}$ teaspoon ground clove
 $\frac{1}{8}$ teaspoon salt

Wash apricots and soak over night in pint of water. Cook apricots until soft in same water. Strain out skins. Add remaining ingredients and cook in double boiler until the tapioca is thoroughly done and the mixture thickened. Stir frequently.

A Prize Winner, Minute Tapioca Contest. Jessie S. Moore, Berea, Ky.

JELLY NESTS

Eight to Ten Nests

1 pint milk
 $\frac{1}{2}$ cup Minute Tapioca
 $\frac{1}{2}$ teaspoon salt
Bread crumbs

1 egg, slightly beaten with
2 tablespoons water
Tart jelly

Scald milk in double boiler. Add Minute Tapioca and salt and cook 15 minutes, stirring frequently. Cool. Shape into balls, roll in crumbs, then shape in form of nests. Dip in egg, again in crumbs and fry in deep hot fat. Drain. Put a cube of jelly in each nest.



M E N U S U G G E S T I O N S



B R E A K F A S T

Minute Tapioca with Cooked
Cereal (Page 31)
Broiled Bacon
Toast
Apricot and Pineapple
Conserve (Page 31)

Sliced Oranges
Breaded Minute Tapioca with
Bacon (Page 11)
Pop-Overs
Currant Jelly

L U N C H E O N

Chicken a la Queen (Page 8)
Bread & Butter Fruit Salad
Cup Cakes with Maple Mountain
Frosting (Page 27)
Hot Chocolate

Cheese Souffle (Page 9)
Brown Bread Sandwiches
Pineapple & Date Salad
Iced Tea Brownies (Page 30)

D I N N E R

Fruit Cup
Roast Chicken with Minute
Tapioca Stuffing (Page 15)
Glazed Sweet Potatoes
Cranberry Relish (Page 31)
Buttered Peas
Macaroon Ice Cream (Page 25)
Wafers

Iced Fruit Soup (Page 7)
or Tomato Bisque (Page 6)
Meat Loaf (Page 10) Baked Potatoes
Cauliflower & Carrots with
Buttercup Sauce (Page 15)
Lettuce with French Dressing
Cheese Straws
Old Time Tarts (Page 28)

Duchess Soup (Page 7)
Baked Fish with Minute Tapioca Dressing (Page 13)
Mashed Potatoes
Cucumber and Lettuce Salad Dinner Rolls
Date Prune Pie (Page 28)

S U N D A Y N I G H T S U P P E R

Bacon Delights (Page 10)
Jelly Sandwiches
Olives
Preserved or Fresh Fruit
Hot or Iced Tea

Chicken Croquettes (Page 8)
Aspic Vegetable Salad (Page 16)
Hot Buttered Rolls
Iced Chocolate
Sponge Cake with Lemon Sauce
(Page 26)

Have you tried Minute Gelatine?

Another Minute Product

MINUTE Gelatine requires no soaking. It dissolves immediately in boiling water or hot milk.

Minute Gelatine comes packed three convenient envelopes to a box, each envelope accurately measured to make one pint of perfect jelly. This saves you the inconvenience of measuring and insures uniform results.

Minute Gelatine is a tried and tested product that has been favored by good cooks since 1894. If you are not now using it, we hope you will try it. We believe you will like Minute Gelatine as well as you like Minute Tapioca.

The Minute Gelatine Cook Book tells how to make many nourishing, tempting dishes, including delicious salads, jellied soups, desserts, and candies. Send for a free sample of Minute Gelatine and a copy of the illustrated Minute Gelatine cook book Number 3.

MINUTE TAPIOCA COMPANY, INC.
Orange, Massachusetts.

